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TI Wood starches. II. The structure of the sapwood starch of the sample

L1 ANSWER 194 OF 210 CA COPYRIGHT 2006 ACS on STN
TI Mineral oil containing copolymers of α,β-unsaturated dicarboxy esters with α,β-unsaturated monocarboxy acids

L1 ANSWER 195 OF 210 CA COPYRIGHT 2006 ACS on STN
TI Lubricating-oil additive

L1 ANSWER 196 OF 210 CA COPYRIGHT 2006 ACS on STN
TI Alkyl-substituted thiophenesulfonic acid salts as detergents in mineral oil compositions

L1 ANSWER 197 OF 210 CA COPYRIGHT 2006 ACS on STN
TI Synthesis of lubricating oil through alkylation of naphthalene

L1 ANSWER 198 OF 210 CA COPYRIGHT 2006 ACS on STN
TI Production of olefins by the cracking of Fischer-Tropsch waxes and their conversion into lubricating oils

L1 ANSWER 199 OF 210 CA COPYRIGHT 2006 ACS on STN
TI Aliphatic, arylaliphatic, and cyclic (C14-C20) hydrocarbons. Synthesis

L1 ANSWER 200 OF 210 CA COPYRIGHT 2006 ACS on STN
TI Lubricating-oil compositions containing wax-modifying agents

L1 ANSWER 201 OF 210 CA COPYRIGHT 2006 ACS on STN
TI Development of additives and lubricating-oil compositions

L1 ANSWER 202 OF 210 CA COPYRIGHT 2006 ACS on STN
TI Synthetic lubricant fluids from branched-chain diesters. Physical and chemical properties of pure diesters

L1 ANSWER 203 OF 210 CA COPYRIGHT 2006 ACS on STN
TI Solubilities of unvulcanized rubbers

L1 ANSWER 204 OF 210 CA COPYRIGHT 2006 ACS on STN
TI Lubricating oils from Fischer-Tropsch olefins, using water-gas as raw material

L1 ANSWER 205 OF 210 CA COPYRIGHT 2006 ACS on STN
TI Organosilicon polymers. II. The open chain dimethylsiloxanes with trimethylsiloxy end groups

L1 ANSWER 206 OF 210 CA COPYRIGHT 2006 ACS on STN
TI Nature of the carbonyl groups in polyvinyl alcohol

L1 ANSWER 207 OF 210 CA COPYRIGHT 2006 ACS on STN
TI Viscosities of solutions of Manila copals

L1 ANSWER 208 OF 210 CA COPYRIGHT 2006 ACS on STN
TI The adhesive power of bituminous binders and the factors influencing it

L1 ANSWER 209 OF 210 CA COPYRIGHT 2006 ACS on STN
TI Properties of detergent solutions. X. Some further observations on electrophoretic mobilities in detergent solutions

L1 ANSWER 210 OF 210 CA COPYRIGHT 2006 ACS on STN
TI The physical principles of lubrication, in particular for the explosion engine

=> s l1 and vegetable(w)oil
82029 VEGETABLE
719338 OIL
12745 VEGETABLE(W)OIL
L2 6 L1 AND VEGETABLE(W)OIL

=> d l2 cbib,ab 1-6

L2 ANSWER 1 OF 6 CA COPYRIGHT 2006 ACS on STN
140:144942 Influence of the fat characteristics on the physicochemical behavior of oil-in-water emulsions based on milk proteins-glycerol esters mixtures. Granger, C.; Barey, P.; Combe, N.; Veschambre, P.; Cansell, M. (Laboratoire Milieux Disperses Alimentaires: Physico-Chimie, Formulation et Vectorisation Nutritionnelle', ISTAB, Talence, F-33405, Fr.). Colloids and Surfaces, B: Biointerfaces, 32(4), 353-363 (English) 2003. CODEN: CSBBEQ. ISSN: 0927-7765. Publisher: Elsevier B.V..
AB Oil-in-water emulsions based on 10% milk protein preparation, 0.3% mono-di-glycerides (MDG) and 8% vegetable oil were prepared for models typifying ice cream formulations. Two MDG (saturated and partially unsatd.) and four fats (oleic oil, hydrogenated and refined coconut oils, refined palm oil) were chosen to investigate the interactions occurring between the oil phase, the MDG and the milk proteins. Influence of temperature (4°) and aging (24 h at 4°) was also tested. The emulsions were characterized for protein desorption, particle size distribution and rheol. properties. The dynamic surface activity of the milk proteins and the MDG at the oil-water interface was also determined At 20°, emulsions were mostly stabilized by proteins although the protein load at the globule surface strongly depended on the emulsifier and the oil phase natures. A displacement of the proteins adsorbed at the oil droplet interface by the lipid surfactant was a consequence of the temperature decrease and/or aging step, suggesting a disruption of the interfacial protein interactions. This disruption was more or less marked depending on the physicochem. characteristics of the surfactant and the oil used (amount of crystallized matter, fatty acid chain length and unsatn. degree). In parallel, the variation of the apparent viscosity of the various emulsions upon temperature was well correlated with the solid fat content. On the whole, the results obtained suggested

that not only the surfactant mols., i.e. emulsifiers and proteins, but also the fat used in the emulsion formulation participated in the development of the interface characteristics and rheol. properties.

L2 ANSWER 2 OF 6 CA COPYRIGHT 2006 ACS on STN
138:206781 Physical properties of saturated estolides and their 2-ethylhexyl esters. Cermak, Steven C.; Isbell, Terry A. (National Center for Agricultural Utilization Research, New Crops and Processing Technology Research, Agricultural Research Service-USDA, Peoria, IL, 61604, USA). Industrial Crops and Products, 16(2), 119-127 (English) 2002. CODEN: ICRDEW. ISSN: 0926-6690. Publisher: Elsevier Science B.V..
AB Biodegradable, vegetable oil-based lubricants must have better low temperature properties before they can become widely acceptable in the marketplace. These low temperature properties are usually measured as the material's pour point, the min. temperature at which a material will still pour. Viscosity and viscosity index also provide information about a fluid's properties where a high viscosity index denotes that a fluid has little viscosity change over a wide temperature range. Oleic acid and a series of saturated fatty acids, butyric through stearic, were treated with 0.4 equiv of perchloric acid at either 45 or 55 °C to produce complex estolides, dimers and tetramers of fatty acids linked through the double bond and carbonyl group. Yields varied between 45 and 65% after Kugelrohr distillation The estolide number (EN), the average number of fatty acid units added to a base fatty acid, varied with reaction temperature as well as with the change in saturated fatty acids. The saturate-capped, oleic estolides were esterified with 2-ethylhexanol to obtain high yields of the corresponding ester. As the chain length of saturate capping material increased from C-4 to C-10, the low temperature performance of the estolide 2-ethylhexyl esters, namely pour point, decreased to -39 °C. The other mid-chain, saturated estolide 2-ethylhexyl esters C-6 through C-14 also had superior low temperature properties compared with their competitors; i.e. soy-based, synthetic-based and petroleum-based oils. The amount of oligomerization (EN) had an important role with the viscosities. Viscosity increased with higher oligomerization and the free acid estolides were generally several hundred centistokes (cSt) more viscous than the corresponding esters. The viscosity index ranged from 122 to 155 for the free acids estolides while the estolide 2-ethylhexyl esters had slightly higher indexes which ranged from 172 to 196. These new estolide esters displayed far superior low temperature properties, and were more suitable as a base stock for biodegradable lubricants and functional fluids than current com. materials.

L2 ANSWER 3 OF 6 CA COPYRIGHT 2006 ACS on STN
132:278396 Rheology of vegetable oil analogs and triglycerides. Geller, Daniel P.; Goodrum, John W. (Department of Biological and Agricultural Engineering, University of Georgia, Athens, GA, 30602, USA). Journal of the American Oil Chemists' Society, 77(2), 111-114 (English) 2000. CODEN: JAOCA7. ISSN: 0003-021X. Publisher: AOCS Press.
AB The rheol. properties of 2 complex mixts. of short-chain triglycerides were exptl. determined Dynamic or absolute viscosities of the mixts. were measured for shear rates of 0.32 to 64.69 s-1 at temps. between 25 and 80°C. The compns. of the mixts. were based on the oil of the plant species Cuphea viscosissima VS-320, a natural source of short-chain triglycerides. The dynamic viscosities of these mixts. were compared to those of a traditional vegetable oil (peanut oil) and diesel fuel. The results of this comparison were used to make ests. of the performance of such triglyceride mixts. as diesel fuel substitutes, since viscosity can be a key indicator of fuel performance for possible substitute diesel fuels. The crystallization temps. of

these 2 mixts. were also determined exptl., and the effects of crystallization on fuel performance were projected. Addnl., the dynamic viscosities of pure triglycerides from C6:0 to C18:0 at 75°C were plotted vs. chain length. These viscosities were measured at high shear rates (>6 s-1) where dynamic viscosity is shear-independent. An obvious trend in the relationship between triglyceride chain length and viscosity was observed A 2nd-order regression was used to obtain an equation for this relationship. This equation was used as a model for composition dependence of viscosity. This model was applied to the viscosities of the triglyceride mixts. examined here. There was good agreement between the model and the actual, measured viscosity values determined in this study.

L2 ANSWER 4 OF 6 CA COPYRIGHT 2006 ACS on STN

126:20789 Telomer oil with improved stability and lower viscosity. Landis, Phillip S. (International Lubricants, Inc., USA). U.S. US 5567345 A 19961022, 9 pp., Cont.-in-part of U.S. 5,454,965. (English). CODEN: USXXAM. APPLICATION: US 1995-380127 19950130. PRIORITY: US 1993-108477 19930818.

AB There is disclosed a lower range viscosity telomer oil with an acid number of <20 and a viscosity range of from 5000 sus to 12,000 sus at 40°. The lower range viscosity telomer oil product further comprises no >4% polyunsatd. fatty acids and a plurality of aliphatic rings, wherein the telomer vegetable oil is made from .apprx.5% to .apprx.15% of a conjugated triglyceride oil, wherein the conjugated triglyceride oil has at least 50% of fatty acids having at least two conjugated double bonds, and from .apprx.85% to .apprx.95% of an unconjugated unsatd. vegetable oil, wherein the unconjugated unsatd. vegetable oil has from .apprx.10% to .apprx.75% of its fatty acids being polyunsatd. and having from .apprx.16 to .apprx.26 carbon atom chain length (unbranched).

L2 ANSWER 5 OF 6 CA COPYRIGHT 2006 ACS on STN

122:165388 Aggregation of unsaturated long-chain fatty alcohols in nonaqueous systems. Dunn, R. O.; Bagby, M. O. (NCAUR, USDA, Peoria, IL, 61604, USA). Journal of the American Oil Chemists' Society, 72(1), 123-30 (English) 1995. CODEN: JAOCA7. ISSN: 0003-021X. Publisher: AOCS Press.

AB Aggregation and related phenomena in nonaq. binary and ternary solns. containing unsatd. long-chain fatty alc. amphiphiles were studied. Six C18 fatty alcs. were studied: oleyl alc., elaidyl alc., linoleyl alc., elaidolinoleyl alc., linolenyl alc., and elaidolinolenyl alc. Equivalent conductivity and photon correlation spectroscopy confirmed that unsatd. long-chain fatty alcs. form large and polydisperse aggregates in MeOH. Critical micelle concentration (CMC) results showed that the degree of unsatn. and the configuration of the double bonds in the fatty alc. significantly influenced aggregation. Aggregation of oleyl alc. in a series of straight and branched medium-chain-length (C3-8) alkanol solvents was studied. For shorter-chained alkanols (C1-4), decreasing solvent dielec. constant decreased the CMC; however, for longer-chained alkanols (C4-8), no significant effects occurred on the CMC. The effect of solubilized soybean oil on the viscosity of long-chain fatty alc.-MeOH solns. was also analyzed. Relative viscosity results were consistent with those expected for microemulsions. Although preliminary in nature, these results generally support the notion that soybean oil is solubilized by incorporation into large soybean oil-in-fatty alc. aggregates in MeOH solvent, resembling a nonaq. detergentless microemulsion. The results have application in formulation of substitute diesel fuels.

L2 ANSWER 6 OF 6 CA COPYRIGHT 2006 ACS on STN

100:37027 Production and fuel characteristics of vegetable

oil from oilseed crops in the Pacific Northwest. Auld, D. L.; Bettis, B. L.; Peterson, C. L. (Dep. Plant, Univ. Idaho, Moscow, ID, 83843, USA). ASAE Publication (4-82, Veg. Oil Fuels), 92-100 (English) 1982. CODEN: ASPUDS. ISSN: 0197-1662.

AB The seed yield and oil production of 3 cultivars of winter rape, 2 cultivars of safflower, and 2 cultivars of sunflower were evaluated. Sunflower, oleic and linoleic safflower, and low and high erucic acid rapeseed were evaluated for fatty acid composition, energy content, viscosity, and engine performance in short-term tests. During 20-min engine tests power output, fuel economy, and thermal efficiency were compared to diesel fuel. The amount of farm-extractable oil produced from winter rape is by a factor of >2 greater than that from either safflower or sunflower. The winter rape cultivars, Norde and Jet Neuf had oil yields which averaged 1740 and 1540 L/ha, resp. Vegetable oils contained 94-95% of the kJ/L of diesel fuel, but were 11.1-17.6 times more viscous. Viscosity of the vegetable oils was closely related to fatty acid chain length and number of unsatd. bonds. During short-term engine tests all vegetable oils produced power outputs equivalent to diesel, and had thermal efficiencies 1.8-2.8% higher than diesel. Based on these results the species and cultivars of oilseed crops to be used as a source of fuel should be selected on the basis of oil yield.

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FULL ESTIMATED COST                                95.72      95.93

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=> S viscosity and vegetable(w)oil and chain(w)length
         10180 VISCOSITY
          6241 VEGETABLE
         41813 OIL
           249 VEGETABLE(W)OIL
          6450 CHAIN
          2153 LENGTH
           280 CHAIN(W)LENGTH
L3           0 VISCOSITY AND VEGETABLE(W)OIL AND CHAIN(W)LENGTH

=> file fsta
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COST IN U.S. DOLLARS                                    SINCE FILE      TOTAL
                                                           ENTRY    SESSION
FULL ESTIMATED COST                                         9.74     105.67

DISCOUNT AMOUNTS (FOR QUALIFYING ACCOUNTS)              SINCE FILE      TOTAL
                                                           ENTRY    SESSION
CA SUBSCRIBER PRICE                                         0.00      -4.26

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    INDEX (/BI) FIELD <<<

=> S viscosity and vegetable(w)oil and chain(w)length
         14346 VISCOSITY
         34695 VEGETABLE
         43478 OIL
          2397 VEGETABLE(W)OIL
         12045 CHAIN
         10303 LENGTH
          1252 CHAIN(W)LENGTH
L4           0 VISCOSITY AND VEGETABLE(W)OIL AND CHAIN(W)LENGTH

=> file ca
COST IN U.S. DOLLARS                                    SINCE FILE      TOTAL
                                                           ENTRY    SESSION
FULL ESTIMATED COST                                         0.86     106.53

DISCOUNT AMOUNTS (FOR QUALIFYING ACCOUNTS)              SINCE FILE      TOTAL
                                                           ENTRY    SESSION
CA SUBSCRIBER PRICE                                         0.00      -4.26

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FILE LAST UPDATED: 20 Jul 2006  (20060720/ED)

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  substance identification.


=> S viscosity and MCT
        341977 VISCOSITY
          2875 MCT
L5          59 VISCOSITY AND MCT
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=> s l5 and interesterified
           683 INTERESTERIFIED
L6           1 L5 AND INTERESTERIFIED

=> d l6 cbib, ab

L6   ANSWER 1 OF 1  CA  COPYRIGHT 2006 ACS on STN
141:53274  Low-residue, easy-cleaning and low-viscosity structured
     lipid pan release compositions and methods.  Teran, Pamela Lynn; Nakhasi,
     Dilip K.; Shuman, Howard W.; Daniels, Roger L. (USA).  U.S. Pat. Appl.
     Publ. US 2004115332 A1 20040617, 18 pp., Cont.-in-part of U.S. Ser. No.
     100,449.  (English).  CODEN: USXXCO.  APPLICATION: US 2003-706633
     20031112.  PRIORITY: US 2002-2002/100449 20020318.
AB   Medium chain triglyceride oils are interesterified with long
     chain edible oils in order to form interesterified structured
     lipids.  These structured lipids find special application in food service
     pan release cooking compns. and methods.  The products have a relatively
     low viscosity of between about 20 and about 52 cP while having a
     smoke point which is especially suitable for cooking applications.  They
provide
     enhanced release properties, reduced darkening effects, less residue
     build-up, and enhanced cleaning of griddling, cooking and baking pans,
     containers and utensils.


=> s l5 and interesterify
           22 INTERESTERIFY
L7          0 L5 AND INTERESTERIFY

=> d l5 ti 1-59

L5   ANSWER 1 OF 59  CA  COPYRIGHT 2006 ACS on STN
TI   Comparative Evaluation of the Emulsifying Properties of
     Phosphatidylcholine after Enzymatic Acyl Modification

L5   ANSWER 2 OF 59  CA  COPYRIGHT 2006 ACS on STN
TI   Effect of lipid type on water-in-oil-emulsions stabilized by
     phosphatidylcholine-depleted lecithin and polyglycerol polyricinoleate

L5   ANSWER 3 OF 59  CA  COPYRIGHT 2006 ACS on STN
TI   Emulsion properties of batyl alcohol

L5   ANSWER 4 OF 59  CA  COPYRIGHT 2006 ACS on STN
TI   Dynamic yielding, shear thinning, and stress rheology of polymer-particle
     suspensions and gels

L5   ANSWER 5 OF 59  CA  COPYRIGHT 2006 ACS on STN
TI   A food surfactant containing lecithin and medium-chain triglycerides.

L5   ANSWER 6 OF 59  CA  COPYRIGHT 2006 ACS on STN
TI   Bridging the gap between the mode coupling and the random first order
     transition theories of structural relaxation in liquids

L5   ANSWER 7 OF 59  CA  COPYRIGHT 2006 ACS on STN
TI   Disperse stabilization of water-soluble colorants with micellar liquid
     crystals

L5   ANSWER 8 OF 59  CA  COPYRIGHT 2006 ACS on STN
TI   Barrier hopping, viscous flow, and kinetic gelation in particle-polymer
     suspensions

L5   ANSWER 9 OF 59  CA  COPYRIGHT 2006 ACS on STN
TI   Fatty acid ester compositions for wettability improvement of cocoa powder,
     and cocoa powder and hot chocolate containing them
```

L5 ANSWER 10 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Mode coupling behavior in glass-forming liquid crystalline isopentylcyanobiphenyl

L5 ANSWER 11 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Corrosion-resistant, high-lubricity lubricants and lubricating greases, especially for steel wire ropes

L5 ANSWER 12 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Thermostable capsules containing curdlan, and process for producing the same

L5 ANSWER 13 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Water-soluble hot-melt adhesives comprising polymers containing free carboxylic acid groups and polyurethanes

L5 ANSWER 14 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Parameters with influence on the droplet size of w/o emulsions

L5 ANSWER 15 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Low-residue, easy-cleaning and low-viscosity structured lipid pan release compositions and methods

L5 ANSWER 16 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Observation of Liquid-to-Glass and Glass-to-Glass Transitions in L64/D2O Triblock Copolymer Micellar System

L5 ANSWER 17 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Viscoelasticity and rheology of depletion flocculated gels and fluids

L5 ANSWER 18 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Atomic transport in dense multicomponent metallic liquids

L5 ANSWER 19 OF 59 CA COPYRIGHT 2006 ACS on STN
TI From orientational glasses to structural glasses: What computer simulations have contributed to understand experiments

L5 ANSWER 20 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Atomic transport in dense, multi-component metallic liquids

L5 ANSWER 21 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Pressure and temperature dependence of viscosity and diffusion coefficients of a glassy binary mixture

L5 ANSWER 22 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Relaxation dynamics of a viscous silica melt: The intermediate scattering functions

L5 ANSWER 23 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Structural relaxation and frequency-dependent specific heat in a supercooled liquid

L5 ANSWER 24 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Improved Oil Solubilization in Oil/Water Food Grade Microemulsions in the Presence of Polyols and Ethanol

L5 ANSWER 25 OF 59 CA COPYRIGHT 2006 ACS on STN
TI A study of the microstructure of four-component sucrose ester microemulsions by SAXS and NMR

L5 ANSWER 26 OF 59 CA COPYRIGHT 2006 ACS on STN
TI The relaxation dynamics of a viscous silica melt: II The intermediate scattering functions

L5 ANSWER 27 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Viscous flow and jump dynamics in molecular supercooled liquids. II. Rotations

L5 ANSWER 28 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Physicochemical characterization of a reverse micellar solution after loading with different drugs

L5 ANSWER 29 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Computer simulations of undercooled fluids and the glass transition

L5 ANSWER 30 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Some Characteristics of Sugar Ester Nonionic Microemulsions in View of Possible Food Applications

L5 ANSWER 31 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Adsorption of hydroxypropyl methylcellulose at the liquid/liquid interface and the effect on emulsion stability

L5 ANSWER 32 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Decoupling of diffusion from viscosity: difference scenario for translational and rotational motions

L5 ANSWER 33 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Viscoelasticity and generalized Stokes-Einstein relations of colloidal dispersions

L5 ANSWER 34 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Alcohol-free vegetable oil composition comprising a medium-chain triglyceride

L5 ANSWER 35 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Rheology and Dynamics of Colloidal Suspensions

L5 ANSWER 36 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Intraparticle Diffusion Limitations in the Hydrogenation of Monounsaturated Edible Oils and Their Fatty Acid Methyl Esters

L5 ANSWER 37 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Bimodality of the viscoelastic response of a dense liquid and comparison with the frictional responses at short times

L5 ANSWER 38 OF 59 CA COPYRIGHT 2006 ACS on STN
TI The glass transition: general scenario and crossover temperature

L5 ANSWER 39 OF 59 CA COPYRIGHT 2006 ACS on STN
TI The effect of oil components and homogenization conditions on the physicochemical properties and stability of parenteral fat emulsions

L5 ANSWER 40 OF 59 CA COPYRIGHT 2006 ACS on STN
TI The oleochemical industry in Malaysia: towards value addition-hand and body lotion from medium chain triglycerides

L5 ANSWER 41 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Toward a general description of the dynamics of glass formers

L5 ANSWER 42 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Comparative analysis of the fast dynamics in the supercooled nonfragile glass-forming liquid Na0.5Li0.5PO3 observed by coherent neutron scattering

L5 ANSWER 43 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Decoupling of tracer diffusion from viscosity in a supercooled liquid near the glass transition

L5 ANSWER 44 OF 59 CA COPYRIGHT 2006 ACS on STN

TI Dynamics around the liquid-glass transition in poly(propylene glycol) investigated by wide-frequency-range light-scattering techniques

L5 ANSWER 45 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Dynamics in a nonfragile glass-forming liquid

L5 ANSWER 46 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Activated barrier crossing dynamics in slow, viscous liquids

L5 ANSWER 47 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Application of mode-coupling theory to solvation dynamics

L5 ANSWER 48 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Dynamics of strong and fragile glass formers and a scaling procedure for the temperature dependence of the viscosity

L5 ANSWER 49 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Parametrization of viscosity-temperature relations of aluminosilicate melts

L5 ANSWER 50 OF 59 CA COPYRIGHT 2006 ACS on STN
TI The dynamics of strong and fragile glass formers

L5 ANSWER 51 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Dynamics of supercooled water: mode-coupling theory approach

L5 ANSWER 52 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Signatures of the glass transition in a van der Waals liquid seen by neutrons and NMR

L5 ANSWER 53 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Dynamic anomalies at the glass transition of organic van der Waals liquids

L5 ANSWER 54 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Stretching, mode coupling, and the glass transition

L5 ANSWER 55 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Functions of silicone oil in frying oil. X. Reconsideration of previous assumptions.

L5 ANSWER 56 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Properties of agar gels containing MCT and konaame

L5 ANSWER 57 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Perspective on the glass transition

L5 ANSWER 58 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Properties of powder agar gels with MCT (medium chain triglyceride)

L5 ANSWER 59 OF 59 CA COPYRIGHT 2006 ACS on STN
TI Low temperature rheological properties of polymer treated lubricating oils

=> d l5 cbib,ab 5

L5 ANSWER 5 OF 59 CA COPYRIGHT 2006 ACS on STN
144:35584 A food surfactant containing lecithin and medium-chain triglycerides.. Nghee, Gwee Choon; Green, Terry (Pacifica Resources Sdn.Bhd., Malay.). PCT Int. Appl. WO 2005117600 A1 20051215, 12 pp.
DESIGNATED STATES: W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT,

TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW; RW: AT, BE, BF, BJ, CF, CG, CH, CI, CM, CY, DE, DK, ES, FI, FR, GA, GB, GR, IE, IT, LU, MC, ML, MR, NE, NL, PT, SE, SN, TD, TG, TR. (English). CODEN: PIXXD2. APPLICATION: WO 2004-IB1810 20040603.

AB A food surfactant solution according to the invention comprises lecithin fractions in dry form dissolved in medium chain triglycerides (MCT) or C8 - C10 fatty acid esters of glycerols derived from caproic and caprylic acids. The very low viscosity of medium chain triglycerides enables higher lecithin concns. to be used and finer application spray droplets to be formed. The resultant food surfactant would even show that less of said solution would be needed during its application to achieve good coverage of the food powder particles. In addition, the low viscosity of the MCT allows the surfactant solution to migrate over the surface of the food powder particles at temps. down as low as 4°C.

```
=> s viscosity and coconut(w)oil
        341977 VISCOSITY
         20092 COCONUT
        719338 OIL
         12026 COCONUT(W)OIL
L8         670 VISCOSITY AND COCONUT(W)OIL

=> s viscosity and palm(w)kernal(w)oil
        341977 VISCOSITY
         15944 PALM
           155 KERNAL
        719338 OIL
            14 PALM(W)KERNAL(W)OIL
L9           1 VISCOSITY AND PALM(W)KERNAL(W)OIL

=> d l9 cbib,ab

L9   ANSWER 1 OF 1  CA  COPYRIGHT 2006 ACS on STN
110:153084  Edible plastified dispersion.  Cain, Frederick William; Day,
     Jennifer Irene; Jones, Malcolm Glyn; Norton, Ian Timothy (Unilever N. V.,
     Neth.; Unilever PLC).  Eur. Pat. Appl. EP 279499 A2 19880824, 13 pp.
     DESIGNATED STATES: R:  AT, BE, CH, DE, ES, FR, GB, GR, IT, LI, NL, SE.
     (English).  CODEN: EPXXDW.  APPLICATION: EP 1988-200283 19880216.
     PRIORITY: GB 1987-3761 19870218; GB 1987-20542 19870901.
AB   Low calorie spreads, containing proteins and/or hydrocolloid, which are stable
     at ambient temperature and under spreading conditions and which have favorable
     organoleptic qualities are prepared in an essentially conventional manner
     provided the aqueous phase has a low viscosity of <400 mPa-s and the
     amino acid residue content is <200 ppm (bases on weight of ag. phase).  A
     spread with the described characteristics was prepared which contained 20
     weight% continuous fat phase (26% hydrogenated soybean oil, 17.3% randomly
     interesterified palm and palm kernal oil at
     a ratio of 2:3, 55.2% sunflower oil, 1.5% Hymons 4404) and 30 weight%
     dispersed ag. phase (0.4% kappa-carrageenan, 1.8% NaCl, 97.8% distilled
     water).  Amino acid content of ag. phase was 8 ppm; the viscosity
     was 3 cps.

=> d l8 ti 1-100

L8   ANSWER 1 OF 670  CA  COPYRIGHT 2006 ACS on STN
TI   Composition and wipe for reducing viscosity of viscoelastic
     bodily fluids

L8   ANSWER 2 OF 670  CA  COPYRIGHT 2006 ACS on STN
TI   Milking fat compositions prepared from natural products

L8   ANSWER 3 OF 670  CA  COPYRIGHT 2006 ACS on STN
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TI Use of sorbitol-substituted polydextrose in hair styling compositions

L8 ANSWER 4 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Skin cleansing system comprising an anti-adherent formulation and a cationic compound

L8 ANSWER 5 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Recovery of phenol from aqueous solution by supported liquid membrane using vegetable oils as liquid membrane

L8 ANSWER 6 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Chocolate products and ingredients and methods for producing novel oil-in-water suspensions having reduced water activity levels

L8 ANSWER 7 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Chocolate products and ingredients and methods for producing novel oil-in-water suspensions

L8 ANSWER 8 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Treating agent compositions for animal fiber spinning

L8 ANSWER 9 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Liquid transition nutrition for infants

L8 ANSWER 10 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Storage-stable hyaluronate-containing compositions for application to mucous membrane, and method for stabilization of hyaluronates

L8 ANSWER 11 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Lubricant for improved surface quality of cast aluminum and method

L8 ANSWER 12 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Method for producing a food that contains a vegetable fat carrier, a stabilizer or a gelatinizing agent and appropriate solvents.

L8 ANSWER 13 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Effect of coconut oil-blended fuels on diesel engine wear and lubrication

L8 ANSWER 14 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Manufacture of biodiesel as a type of alternative fuel: transesterification of coconut oil by methanol with NaOH as a catalyst

L8 ANSWER 15 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Hair treatment compositions containing combinations of polymers

L8 ANSWER 16 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Hair care compositions

L8 ANSWER 17 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Production of vegetable oil-based polyester-polyols suitable for production of stiff polyurethane foams

L8 ANSWER 18 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Rheology of bio-edible oils according to several rheological models and its potential as hydraulic fluid

L8 ANSWER 19 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Lubricating oil composition for internal combustion engines

L8 ANSWER 20 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Cleaning compositions showing low temperature-dependency of viscosity

L8 ANSWER 21 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Flowable food topping compositions and methods of making and using same

L8 ANSWER 22 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Viscous fat cyclodextrin-containing compositions having low amounts of trans-fat, methods and products

L8 ANSWER 23 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Particles for the delivery of active agents

L8 ANSWER 24 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Polymer-coated particles for the delivery of active agents

L8 ANSWER 25 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Liquid cleanser compositions

L8 ANSWER 26 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Dispensing system for spraying non-fluid or viscous hair preparations

L8 ANSWER 27 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Surfactant compositions with good low temperature stability, flexibility, foamability, and moisture retaining property

L8 ANSWER 28 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Manufacture of well control fluid for workover of negative pressure well

L8 ANSWER 29 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Method and apparatus for producing edible fat-based shell for confectioneries and confectioneries produced thereby

L8 ANSWER 30 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Edible fat-based shell for confectioneries and method for producing same

L8 ANSWER 31 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Thickening agent compositions with good use of feeling useful for cleaning agents and cosmetics

L8 ANSWER 32 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Polyurethane dull white finishing paints for woodenware

L8 ANSWER 33 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Environmentally-friendly type clear paraffin control thinning agent

L8 ANSWER 34 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Vegetable oil-containing preparations for application to mucous membranes, and viscosity stabilization and feel improvement

L8 ANSWER 35 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Study of three systems of ozonized coconut oil

L8 ANSWER 36 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Physicochemical behavior of oil-in-water emulsions: influence of milk protein mixtures, glycerol ester mixtures and fat characteristics

L8 ANSWER 37 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Additive composition for reclaimed pavement material

L8 ANSWER 38 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Additive composition for reclaimed pavement material

L8 ANSWER 39 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Cream substitutes comprising milk and vegetable fat and biopolymer thickener

L8 ANSWER 40 OF 670 CA COPYRIGHT 2006 ACS on STN

TI Viscous shower gel containing polyamide gelling agents and oils

L8 ANSWER 41 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Absorbent products comprising moisturizing and lubricating compositions

L8 ANSWER 42 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Properties of emulsion for cold rolling aluminum

L8 ANSWER 43 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Leave-on hair care oil-in-water emulsion

L8 ANSWER 44 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Absorbent product with improved liner treatment

L8 ANSWER 45 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Mascara composition with a keratin conditioning agent

L8 ANSWER 46 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Study on the characteristics of palm oil and its derivatives as liquid insulating materials

L8 ANSWER 47 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Rheological analysis of the structural properties effecting the percutaneous absorption and stability in pharmaceutical organogels

L8 ANSWER 48 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Hair preparations containing fluorescent nanoparticle compositions

L8 ANSWER 49 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Nature-based emulsifiers and their cosmetic applications

L8 ANSWER 50 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Milk based products containing coated alginates

L8 ANSWER 51 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Sprayable cookware release composition with fractionated oil and method of preparing food item

L8 ANSWER 52 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Cleaning compositions with good detergency, foamability, and conditioning effect

L8 ANSWER 53 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Agent-encapsulating micro- and nanoparticles, methods for preparation of same and products containing same

L8 ANSWER 54 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Low molecular weight carboxyalkyl cellulose esters and their use as low viscosity binders and modifiers in coating compositions

L8 ANSWER 55 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Crankcase lubricating oils containing ashless friction modifiers for improving fuel economy

L8 ANSWER 56 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Low molecular weight cellulose mixed esters and their use as low viscosity binders and modifiers in coating compositions

L8 ANSWER 57 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Blending of edible plant oils to obtain nutritionally favourable fatty acid ratios

L8 ANSWER 58 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Oily wax matrix suspension formulation comprising pharmacologically active agents

L8 ANSWER 59 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Hydrophilic compositions for use on absorbent articles to enhance skin barrier

L8 ANSWER 60 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Oily composition based on lipoperoxides usable in the treatment of xerostomia

L8 ANSWER 61 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Oil in water triglyceride emulsions for cream substitutes.

L8 ANSWER 62 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Low-residue, easy-cleaning and low-viscosity structured lipid pan release compositions and methods

L8 ANSWER 63 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Compositions comprising a dispersant and an overbased carboxylate or sulfonate for rheology control in coatings and inks

L8 ANSWER 64 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Storage-stable ceramide-containing emulsions and their manufacture

L8 ANSWER 65 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Hair-conditioning compositions containing polyol condensates, oils, amino-containing silicones, ethoxylated nonionic surfactants, and aliphatic alcohols

L8 ANSWER 66 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Two-phase oily cosmetic compositions

L8 ANSWER 67 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Foaming oil-in-water emulsion fat and oil compositions

L8 ANSWER 68 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Preparation and use of concentrated and ready-to-use creamer compns.

L8 ANSWER 69 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Ximenynic acid effect on food properties and health

L8 ANSWER 70 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Ximenynic acid effect on food properties and health

L8 ANSWER 71 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Moisturizing and lubricating composition

L8 ANSWER 72 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Crab core distilled oil-containing cleaning composition and its production process

L8 ANSWER 73 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Influence of the fat characteristics on the physicochemical behavior of oil-in-water emulsions based on milk proteins-glycerol esters mixtures

L8 ANSWER 74 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Mask composition containing emulsified liquid composition

L8 ANSWER 75 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Novel wax for hot melt adhesive applications

L8 ANSWER 76 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Absorbent articles with compositions for reducing irritation response

L8 ANSWER 77 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Process of making a frozen whipped topping

L8 ANSWER 78 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Fluid oil compositions with high phosphatidylserine content, their manufacture, and food compositions containing them

L8 ANSWER 79 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Oil compositions with low viscosity and coating of foods using them

L8 ANSWER 80 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Effects of oils and pharmaceutical excipients on the bioavailability of ampicillin orally administered, different oily and aqueous suspensions in rabbit

L8 ANSWER 81 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Anti-regurgitation infant formula and uses

L8 ANSWER 82 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Spinnerets apparatus for spinning spider silk fibers produced in mammalian cells

L8 ANSWER 83 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Absorbent articles with silicone elastomer-containing compositions having even distribution

L8 ANSWER 84 OF 670 CA COPYRIGHT 2006 ACS on STN
TI System for improving skin health of absorbent article wearers

L8 ANSWER 85 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Cleaning products based on microemulsions that contain oil

L8 ANSWER 86 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Comparative studies on physical properties of vegetable oils and their blends after frying

L8 ANSWER 87 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Fruit-vegetable juice and soy protein beverage and uses thereof

L8 ANSWER 88 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Edible water-in-oil emulsion with calcium

L8 ANSWER 89 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Absorbent tissues providing skin barrier enhancement

L8 ANSWER 90 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Compositions containing salts of analgesics in oil

L8 ANSWER 91 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Preparation of sugar-free chewy products and protein-based chewy products

L8 ANSWER 92 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Continuous or bicontinuous fat emulsions

L8 ANSWER 93 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Lamellar liquid crystals in viscous oil product

L8 ANSWER 94 OF 670 CA COPYRIGHT 2006 ACS on STN
TI The effects of some physico-chemical factors and pharmaceutical excipients on the bioavailability of nitrofurantoin oily and aqueous suspensions in rats

L8 ANSWER 95 OF 670 CA COPYRIGHT 2006 ACS on STN
TI Silicone emulsion compositions with good storage stability and cosmetic materials therewith

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L8   ANSWER 96 OF 670  CA  COPYRIGHT 2006 ACS on STN
TI   A biodegradable release agent increasing the life of concrete forms

L8   ANSWER 97 OF 670  CA  COPYRIGHT 2006 ACS on STN
TI   Pharmaceutical compositions containing NO-releasing NSAID and surfactants

L8   ANSWER 98 OF 670  CA  COPYRIGHT 2006 ACS on STN
TI   Non-irritating formulation for transdermal drug delivery

L8   ANSWER 99 OF 670  CA  COPYRIGHT 2006 ACS on STN
TI   Absorbent articles with hydrophilic compositions containing plant extracts

L8   ANSWER 100 OF 670  CA  COPYRIGHT 2006 ACS on STN
TI   Absorbent articles with hydrophilic compositions containing anionic
     polymers


=> s l8 not emulsions
        122111 EMULSIONS
L10        593 L8 NOT EMULSIONS

=> s l10 not lubricants
         71972 LUBRICANTS
L11        528 L10 NOT LUBRICANTS

=> s l8 and property
        571775 PROPERTY
L12         29 L8 AND PROPERTY

=> s l8 and properties
       4190389 PROPERTIES
L13        134 L8 AND PROPERTIES

=> d l12 ti 1-5

L12  ANSWER 1 OF 29  CA  COPYRIGHT 2006 ACS on STN
TI   Rheology of bio-edible oils according to several rheological models and
     its potential as hydraulic fluid

L12  ANSWER 2 OF 29  CA  COPYRIGHT 2006 ACS on STN
TI   Surfactant compositions with good low temperature stability, flexibility,
     foamability, and moisture retaining property

L12  ANSWER 3 OF 29  CA  COPYRIGHT 2006 ACS on STN
TI   Properties of emulsion for cold rolling aluminum

L12  ANSWER 4 OF 29  CA  COPYRIGHT 2006 ACS on STN
TI   Hair-conditioning compositions containing polyol condensates, oils,
     amino-containing silicones, ethoxylated nonionic surfactants, and
     aliphatic alcohols

L12  ANSWER 5 OF 29  CA  COPYRIGHT 2006 ACS on STN
TI   Water-borne coating composition and forming smooth multilayer coating film


=> s l12 not emulsions
        122111 EMULSIONS
L14         27 L12 NOT EMULSIONS

=> d l12 ti 1-29

L12  ANSWER 1 OF 29  CA  COPYRIGHT 2006 ACS on STN
TI   Rheology of bio-edible oils according to several rheological models and
     its potential as hydraulic fluid
```

L12 ANSWER 2 OF 29 CA COPYRIGHT 2006 ACS on STN
TI Surfactant compositions with good low temperature stability, flexibility, foamability, and moisture retaining property

L12 ANSWER 3 OF 29 CA COPYRIGHT 2006 ACS on STN
TI Properties of emulsion for cold rolling aluminum

L12 ANSWER 4 OF 29 CA COPYRIGHT 2006 ACS on STN
TI Hair-conditioning compositions containing polyol condensates, oils, amino-containing silicones, ethoxylated nonionic surfactants, and aliphatic alcohols

L12 ANSWER 5 OF 29 CA COPYRIGHT 2006 ACS on STN
TI Water-borne coating composition and forming smooth multilayer coating film

L12 ANSWER 6 OF 29 CA COPYRIGHT 2006 ACS on STN
TI Odorless water-in-oil emulsion inks for stencil printing

L12 ANSWER 7 OF 29 CA COPYRIGHT 2006 ACS on STN
TI Odorless water-in-oil emulsion inks for stencil printing

L12 ANSWER 8 OF 29 CA COPYRIGHT 2006 ACS on STN
TI The physicochemical properties of some vegetable oils

L12 ANSWER 9 OF 29 CA COPYRIGHT 2006 ACS on STN
TI Physicochemical characterization of oils from some Kenyan plants

L12 ANSWER 10 OF 29 CA COPYRIGHT 2006 ACS on STN
TI Effect of liquid-phase properties on ultrasound intensity and cavitational activity

L12 ANSWER 11 OF 29 CA COPYRIGHT 2006 ACS on STN
TI Stable coconut cream alternative

L12 ANSWER 12 OF 29 CA COPYRIGHT 2006 ACS on STN
TI Ultrasonic studies of palm oil and other vegetable oils

L12 ANSWER 13 OF 29 CA COPYRIGHT 2006 ACS on STN
TI Effect of docosahexaenoic acid on mouse mitochondrial membrane properties

L12 ANSWER 14 OF 29 CA COPYRIGHT 2006 ACS on STN
TI Liquid softener composition with softness, antistatic property, and water absorption for clothes

L12 ANSWER 15 OF 29 CA COPYRIGHT 2006 ACS on STN
TI Mechanical properties of vegetable oils and fats

L12 ANSWER 16 OF 29 CA COPYRIGHT 2006 ACS on STN
TI Relationship between the molecular structure and deep fat frying properties of edible oils

L12 ANSWER 17 OF 29 CA COPYRIGHT 2006 ACS on STN
TI Physical and textural characteristics of some North American shortenings

L12 ANSWER 18 OF 29 CA COPYRIGHT 2006 ACS on STN
TI Pigment dispersants with good compatibility with coating vehicle resins and manufacture thereof

L12 ANSWER 19 OF 29 CA COPYRIGHT 2006 ACS on STN
TI Anionic liquid detergent compositions with good foaming in hard water

L12 ANSWER 20 OF 29 CA COPYRIGHT 2006 ACS on STN
TI Interrelationships among the properties of fatty oils

L12 ANSWER 21 OF 29 CA COPYRIGHT 2006 ACS on STN

TI Rheological properties of emulsified fats with regard to their optimum consistency

L12 ANSWER 22 OF 29 CA COPYRIGHT 2006 ACS on STN
TI Physical properties of oils and mixtures of oils

L12 ANSWER 23 OF 29 CA COPYRIGHT 2006 ACS on STN
TI High solids alkyd resins

L12 ANSWER 24 OF 29 CA COPYRIGHT 2006 ACS on STN
TI Properties of dispersion polyacrylates

L12 ANSWER 25 OF 29 CA COPYRIGHT 2006 ACS on STN
TI s-Triazine coating resins. V. Preparation of butylated guanamine coating resins and their properties

L12 ANSWER 26 OF 29 CA COPYRIGHT 2006 ACS on STN
TI Physicochemical properties of monoglyceride sulfonate-water systems near the critical micelle concentration

L12 ANSWER 27 OF 29 CA COPYRIGHT 2006 ACS on STN
TI Polyester pour-point depressants

L12 ANSWER 28 OF 29 CA COPYRIGHT 2006 ACS on STN
TI The static friction of lubricated surfaces

L12 ANSWER 29 OF 29 CA COPYRIGHT 2006 ACS on STN
TI Some properties of sodium naphthenate used in the soap industry

=> d l13 ti 1-134

L13 ANSWER 1 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Composition and wipe for reducing viscosity of viscoelastic bodily fluids

L13 ANSWER 2 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Manufacture of biodiesel as a type of alternative fuel: transesterification of coconut oil by methanol with NaOH as a catalyst

L13 ANSWER 3 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Rheology of bio-edible oils according to several rheological models and its potential as hydraulic fluid

L13 ANSWER 4 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Cleaning compositions showing low temperature-dependency of viscosity

L13 ANSWER 5 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Viscous fat cyclodextrin-containing compositions having low amounts of trans-fat, methods and products

L13 ANSWER 6 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Physicochemical behavior of oil-in-water emulsions: influence of milk protein mixtures, glycerol ester mixtures and fat characteristics

L13 ANSWER 7 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Properties of emulsion for cold rolling aluminum

L13 ANSWER 8 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Study on the characteristics of palm oil and its derivatives as liquid insulating materials

L13 ANSWER 9 OF 134 CA COPYRIGHT 2006 ACS on STN

TI Rheological analysis of the structural properties effecting the percutaneous absorption and stability in pharmaceutical organogels

L13 ANSWER 10 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Low-residue, easy-cleaning and low-viscosity structured lipid pan release compositions and methods

L13 ANSWER 11 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Foaming oil-in-water emulsion fat and oil compositions

L13 ANSWER 12 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Ximenynic acid effect on food properties and health

L13 ANSWER 13 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Ximenynic acid effect on food properties and health

L13 ANSWER 14 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Influence of the fat characteristics on the physicochemical behavior of oil-in-water emulsions based on milk proteins-glycerol esters mixtures

L13 ANSWER 15 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Spinnerets apparatus for spinning spider silk fibers produced in mammalian cells

L13 ANSWER 16 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Absorbent articles with silicone elastomer-containing compositions having even distribution

L13 ANSWER 17 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Comparative studies on physical properties of vegetable oils and their blends after frying

L13 ANSWER 18 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Lamellar liquid crystals in viscous oil product

L13 ANSWER 19 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Absorbent articles with simplified emollient compositions having good stability

L13 ANSWER 20 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Frozen slush liquid concentrate and method of making same

L13 ANSWER 21 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Controlled release encapsulated substances

L13 ANSWER 22 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Oil components modulate physical characteristics and function of the natural oil emulsions as drug or gene delivery system

L13 ANSWER 23 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Thickened oil compositions of edible oil

L13 ANSWER 24 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Lipase-catalysed production of biodiesel fuel from some Nigerian lauric oils

L13 ANSWER 25 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Preparation of redispersible dry emulsions by spray drying

L13 ANSWER 26 OF 134 CA COPYRIGHT 2006 ACS on STN
TI An experimental study to evaluate the use of coconut-based fuels as alternatives to diesel oil

L13 ANSWER 27 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Effect of starch-lipids inclusion complex formation on functional

properties of flour in tandoori roti

L13 ANSWER 28 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Density and viscosity of vegetable oils

L13 ANSWER 29 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Odorless water-in-oil emulsion inks for stencil printing

L13 ANSWER 30 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Odorless water-in-oil emulsion inks for stencil printing

L13 ANSWER 31 OF 134 CA COPYRIGHT 2006 ACS on STN
TI The physicochemical properties of some vegetable oils

L13 ANSWER 32 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Enzymic interesterification of blends of castor oil and some oils rich in saturated fatty acids

L13 ANSWER 33 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Physicochemical characterization of oils from some Kenyan plants

L13 ANSWER 34 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Ultrasonic studies on edible oils

L13 ANSWER 35 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Effect of liquid-phase properties on ultrasound intensity and cavitational activity

L13 ANSWER 36 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Aliphatic acid-modified polyester polyol compositions with low viscosity and high solubility to hydrofluorocarbons

L13 ANSWER 37 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Liquid personal cleansing compositions containing low viscosity oils pre-thickened by non-antifoaming hydrophobic polymers

L13 ANSWER 38 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Personal cleansing bar compositions comprising low viscosity oils pre-thickened by non-antifoaming hydrophobic polymers

L13 ANSWER 39 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Stable coconut cream alternative

L13 ANSWER 40 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Downhole well lubricant for release of stuck coiled tubing by formation of greasy lubricating emulsion upon rubbing

L13 ANSWER 41 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Ultrasonic studies of palm oil and other vegetable oils

L13 ANSWER 42 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Properties of methyl esters of interesterified triacylglycerols

L13 ANSWER 43 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Effect of docosahexaenoic acid on mouse mitochondrial membrane properties

L13 ANSWER 44 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Rubber compositions and tire treads therefrom

L13 ANSWER 45 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Oil-and-fat feedstock for producing frozen confections and frozen confections using the same

L13 ANSWER 46 OF 134 CA COPYRIGHT 2006 ACS on STN

TI Low density ready-to-spread frosting and method of preparation

L13 ANSWER 47 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Mechanical properties of vegetable oils and fats

L13 ANSWER 48 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Ball point pen water-thinned ink compositions with good continuous writing properties

L13 ANSWER 49 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Oil dispersion of alumina for tape casting

L13 ANSWER 50 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Manufacture of alkyd resins with improved physico-chemical and film-forming properties

L13 ANSWER 51 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Relationship between the molecular structure and deep fat frying properties of edible oils

L13 ANSWER 52 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Preparation and use of some emulsifiers in ice cream manufacture

L13 ANSWER 53 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Viscosities of vegetable oils and fatty acids

L13 ANSWER 54 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Effect of vegetable oils on plain ice cream properties

L13 ANSWER 55 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Statistical relationships between some properties of ice cream as affected by substitution of milk fat by vegetable oils

L13 ANSWER 56 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Physical and textural characteristics of some North American shortenings

L13 ANSWER 57 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Studies on viscoelastic behavior of fluid coatings. (I). Viscoelastic properties and applicability involving inter-roll transference of paints for coil coating

L13 ANSWER 58 OF 134 CA COPYRIGHT 2006 ACS on STN
TI New thickening agents for surfactants

L13 ANSWER 59 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Lubricating oil composition

L13 ANSWER 60 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Interrelationships among the properties of fatty oils

L13 ANSWER 61 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Edible plastified dispersion

L13 ANSWER 62 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Methyl esters of fatty acids as pesticide formulation and application aids

L13 ANSWER 63 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Rheological properties of neat household soap

L13 ANSWER 64 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Curable urethane composition

L13 ANSWER 65 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Polyester-modified vinyl resin and its use

L13 ANSWER 66 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Rheological properties of emulsified fats with regard to their optimum consistency

L13 ANSWER 67 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Physical properties of oils and mixtures of oils

L13 ANSWER 68 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Effect of different suppository bases on release of indomethacin

L13 ANSWER 69 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Effect of lipid constituents on the amylograph characteristics of barley flour

L13 ANSWER 70 OF 134 CA COPYRIGHT 2006 ACS on STN
TI High solids alkyd resins

L13 ANSWER 71 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Alkyd coating compositions

L13 ANSWER 72 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Paper printing ink and its use

L13 ANSWER 73 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Mathematical study of a ternary system: sodium dodecyl-dioxyethyl ether sulphate, coconut oil acid amidopropyl betaine and coconut oil acid diethanol amide

L13 ANSWER 74 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Resin composition for release papers

L13 ANSWER 75 OF 134 CA COPYRIGHT 2006 ACS on STN
TI A spin finish for synthetic fibers and methods of lubricating synthetic yarns with an aqueous emulsion containing this spin finish

L13 ANSWER 76 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Emulsifying properties of whey protein

L13 ANSWER 77 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Water-soluble triglyceride compositions

L13 ANSWER 78 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Binder for road-marketing pigments

L13 ANSWER 79 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Combination bubble-bath preparations. II. Rheological and functional effects of adjuvant surfactants in combination with sodium laurylethoxy sulfate solutions

L13 ANSWER 80 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Crystallization inhibitor for paraffin

L13 ANSWER 81 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Polyurethane foam moldings

L13 ANSWER 82 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Surface modification of fillers and reinforcement in plastics

L13 ANSWER 83 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Water soluble triglyceride compositions and method for their preparation

L13 ANSWER 84 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Effect of type of fat on starch pastes containing glycerol monostearate

L13 ANSWER 85 OF 134 CA COPYRIGHT 2006 ACS on STN

TI Composition for treating leather

L13 ANSWER 86 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Powdery, water-soluble, linear polymers or mixed polymers with very high molecular weights

L13 ANSWER 87 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Physicochemical and dermatological evaluations of a Polish shampoo

L13 ANSWER 88 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Properties of dispersion polyacrylates

L13 ANSWER 89 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Factors affecting flavor release and uptake in oil-water emulsions. II. Stirred cell studies

L13 ANSWER 90 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Nutrition and biochemistry of the coconut

L13 ANSWER 91 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Nonaqueous thixotropic emulsions of emulsifiable oils and nonoily materials for use as fuels and propellants

L13 ANSWER 92 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Aerosol foam composition suitable for dispensing when warm

L13 ANSWER 93 OF 134 CA COPYRIGHT 2006 ACS on STN
TI s-Triazine coating resins. V. Preparation of butylated guanamine coating resins and their properties

L13 ANSWER 94 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Soldering paste

L13 ANSWER 95 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Experiments with fatty alcohol ether sulfates

L13 ANSWER 96 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Water-soluble polyester coatings

L13 ANSWER 97 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Liquid shampoo

L13 ANSWER 98 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Stability of titanium dioxide and copper phthaloxyanine pigments dispersed in alkyd-melamine resin solutions

L13 ANSWER 99 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Hard butter. I. Aspects of the rheology of fats for chocolate

L13 ANSWER 100 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Continuous viscosity measurement in stirred vessels

L13 ANSWER 101 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Photochromic compositions and substrate coated therewith

L13 ANSWER 102 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Alkyd resins

L13 ANSWER 103 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Physicochemical properties of monoglyceride sulfonate-water systems near the critical micelle concentration

L13 ANSWER 104 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Aerosol topping

L13 ANSWER 105 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Effects of sucroglycerides on flour constituents and on fatty materials

L13 ANSWER 106 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Resinous coatings containing N-(1,1-dimethyl-2-hydroxymethyl)-N,N-dimethylammonium p-toluenesulfonate

L13 ANSWER 107 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Fat preparation

L13 ANSWER 108 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Hydroxy-ester modified polysiloxane resins reacted with organopolyisocyanates

L13 ANSWER 109 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Lubricating greases containing finely divided alkaline earth sulfates

L13 ANSWER 110 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Hydrogenated polyisobutylene lubricant

L13 ANSWER 111 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Edible emulsions

L13 ANSWER 112 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Preparation of liquid food for infants

L13 ANSWER 113 OF 134 CA COPYRIGHT 2006 ACS on STN
TI The stability of oils and fats after prolonged storage in retail packs

L13 ANSWER 114 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Sulfonation products

L13 ANSWER 115 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Grease hardening agents

L13 ANSWER 116 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Coating compositions containing modified urea resins

L13 ANSWER 117 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Methyl methacrylate polymers and coating compositions therefrom

L13 ANSWER 118 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Cosmetic detergent compositions

L13 ANSWER 119 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Dry-cleaning compositions

L13 ANSWER 120 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Lubricating greases containing soap-salt thickeners

L13 ANSWER 121 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Effects of foaming catalysts on hydrolysis-aging of urethan foams

L13 ANSWER 122 OF 134 CA COPYRIGHT 2006 ACS on STN
TI β-Aminopropionate surfactants

L13 ANSWER 123 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Semimicro butyric acid values, semimicro total values, and semimicro residual values of cocoa butter and cocoa-butter-substitute fats

L13 ANSWER 124 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Lubricating-oil additive

L13 ANSWER 125 OF 134 CA COPYRIGHT 2006 ACS on STN
TI The relation of fats to the texture, crumb and volume of bread

L13 ANSWER 126 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Fat-soluble condensation products

L13 ANSWER 127 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Chemical constants and reaction products during development of tallowiness [in fats]

L13 ANSWER 128 OF 134 CA COPYRIGHT 2006 ACS on STN
TI The physical properties of mixtures of coconut and castor oil

L13 ANSWER 129 OF 134 CA COPYRIGHT 2006 ACS on STN
TI The static friction of lubricated surfaces

L13 ANSWER 130 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Physical properties of some Philippine vegetable oils

L13 ANSWER 131 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Mosquito oil and larvicide specifications

L13 ANSWER 132 OF 134 CA COPYRIGHT 2006 ACS on STN
TI The structural properties of anisotropic solutions of soap as determined by a new centrifugal falling-ball method

L13 ANSWER 133 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Some properties of sodium naphthenate used in the soap industry

L13 ANSWER 134 OF 134 CA COPYRIGHT 2006 ACS on STN
TI Blended fatty food products

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FULL ESTIMATED COST	148.80	255.33

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FULL ESTIMATED COST	0.66	255.99

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L12 ANSWER 8 OF 29 CA COPYRIGHT 2006 ACS on STN
132:52086 The physicochemical properties of some vegetable oils. Kuliev, R. Sh.; Shirinov, F. R.; Kuliev, F. A. (Volgograd Refinery, Russia). Chemistry and Technology of Fuels and Oils (Translation of Khimiya i Tekhnologiya Topliv i Masel), 35(4), 235-237 (English) 1999. CODEN: CTFOAK. ISSN: 0009-3092. Publisher: Consultants Bureau.
AB Physicochem. properties of several vegetable oils are presented and compared with those of crude petroleum for use as lubricating oils. Properties reported include d., viscosity, viscosity index, acid number, coking capacity, flash point, pour point, refractive index, color, saponification number, ash content, corrosivity.

L12 ANSWER 9 OF 29 CA COPYRIGHT 2006 ACS on STN
131:56440 Physicochemical characterization of oils from some Kenyan plants. Njagi, E. N. M.; Munyua, J. K.; Mark, A. G. (Department of Biochemistry, College of Health Sciences, University of Nairobi, Nairobi, Kenya). International Journal of BioChemiPhysics, 6 & 7(1 & 2), 55-57 (English) 1998. CODEN: IJBOEY. ISSN: 1019-7648. Publisher: Centre for Nuclear Science Techniques, University of Nairobi.
AB The physiochem. characteristics of oils extracted from fruits and nuts collected from several parts of Kenya were determined The parameters investigated included iodine value, acid value, saponification number, d., refractive index and viscosity. The iodine values were 78.05, 67.3, 83.13 and 6.98 for castor, green and purple avocado and coconut oils, resp. Acid values were between 0.840 and 2.244. Saponification nos. were 196.56, 261.80, 189.84 and 266.4 for castor, purple and green avocado and coconut oils, resp. D. values for all the oils were about the same and ranged between 0.8944 - 0.96027 gm/mL. Refractive index values were ND20, 1.4792, 1.4640, 1.4665 and ND60 1.4543 for castor, purple and green avocado oils and coconut oil, resp. Viscosities values ranged between 204.373 to 993.583 for castor and avocado oils while coconut oil was solid at room temperature The data suggests that the oils from these Kenyan plants may be ideal for industrial use. Their cultivation should therefore be encouraged in order to minimize importation of similar oils.

L12 ANSWER 11 OF 29 CA COPYRIGHT 2006 ACS on STN
129:15515 Stable coconut cream alternative. Grant, Elizabeth R.; Norton, Ian Timothy; Foster, Timothy J.; Underdown, Jeffrey; Kimsey, Ian Michel (Unilever N.V., Neth.; Unilever PLC; Grant, Elizabeth R.; Norton, Ian Timothy; Foster, Timothy J.; Underdown, Jeffrey; Kimsey, Ian Michel). PCT Int. Appl. WO 9819553 A1 19980514, 28 pp. DESIGNATED STATES: W: AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GE, GH, HU, ID, IL, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI,

SK, SL, TJ, TM, TR, TT, UA, UG, US, UZ, VN, YU, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM; RW: AT, BE, BF, BJ, CF, CG, CH, CI, CM, DE, DK, ES, FI, FR, GA, GB, GR, IE, IT, LU, MC, ML, MR, NE, NL, PT, SE, SN, TD, TG. (English). CODEN: PIXXD2. APPLICATION: WO 1997-EP5921 19971021. PRIORITY: EP 1996-307975 19961104.

AB Disclosed is sterilized, water-continuous fat containing emulsion comprising: 1-30 weight%, preferably 1-20 % of a vegetable or animal fat; 0.1-5 weight%, preferably 0.2-3 % of a protein; 0-2 weight% of an emulsifier composition; 0-10 weight% of a sweetener, in particular a carbohydrate; 0.01-2 weight% of a flavor composition; 0-1500 ppm. of cations; 0-5 weight% of a thickener composition; 0.01-5 weight% of stabilizer in particulate form; which composition has a viscosity at 30 °C of 1-200 mPa.s when measured at 50s-1 and after a storage period in the range of 1-36 wk at a temperature of 30 °C shows a creaming level in the range of 0-30 %. Such emulsions were found to be pourable and also to have a good storage stability, even for a period of up to 9 mo at high temps.

L12 ANSWER 15 OF 29 CA COPYRIGHT 2006 ACS on STN

124:200581 Mechanical properties of vegetable oils and fats. Alvarado, Juan de Dios (Facultad Ciencia Ingenieria Alimentos., Univ. Tecnica Ambato, Ecuador). Grasas y Aceites (Seville), 46(4-5), 264-9 (Spanish) 1995. CODEN: GRACAN. ISSN: 0017-3495. Publisher: Instituto de la Grasa y sus Derivados.

AB Data of mech. properties are presented for crude oils from avocado pulp, lupine grain, peanuts, soybean, sesame, cotton, castor-oil, linseed, and passion fruit seeds; refined oils from sunflower, corn, peanut, olive and soybean; and cocoa, coconut, palm-oil, and kernel palm-oil fats. Correlation equations which describe the effect of temperature on the refractive index, d., viscosity, and surface tension are obtained, and values of coefficient of expansion and activation energy for flow are calculated

L12 ANSWER 16 OF 29 CA COPYRIGHT 2006 ACS on STN

120:162092 Relationship between the molecular structure and deep fat frying properties of edible oils. Kimura, Masami; Harigaya, Hideko; Yanagisawa, Tamie; Takamura, Hitoshi; Matoba, Teruyoshi (Grad. Sch. Human Cult., Nara Women's Univ., Nara, 630, Japan). Nippon Kasei Gakkaishi, 44(12), 1027-32 (English) 1993. CODEN: NKGAEB. ISSN: 0913-5227.

AB The relationship between the mol. structure and such deep fat frying properties of edible oils as oil absorption, dehydration, and oil drainage were investigated during deep fat frying by various monoacid-triacylglycerol mol. species and edible oils. As the carbon number of the fatty acid moieties of triacylglycerol increased, the initial rates of oil absorption and dehydration decreased; however, the maximal oil absorption and dehydration were similar. According to the oil drainage behavior, the oils were classified into two groups, i.e., solid fats and liquid oils. In the case of solid fats, the maximal oil drainage increased as the m.p. dropped. On the other hand, the oil drainage rate for liquid oils increased with decreasing viscosity. These results demonstrate that the mol. structure of edible oils affects the deep fat frying properties.

L12 ANSWER 20 OF 29 CA COPYRIGHT 2006 ACS on STN

111:59919 Interrelationships among the properties of fatty oils. Dutt, N. V. K.; Prasad, D. H. L. (Reg. Res. Lab., Hyderabad, 500 007, India). JAOCS, J. Am. Oil Chem. Soc., 66(5), 701-3 (English) 1989. CODEN: JJASDH.

AB Equations relating the properties of fatty oils, such as viscosity (η), iodine value (IV), and saponification value (SV), were developed, based on a model similar to the Antoine equation for vapor pressure. Two equations resulted. The first equation, $\log \eta = [-1.4 + 1.25 (IV/SV)] + [500 - 375(IV/SV)]/[(t + 140) - 85(IV/SV)]$ (t = temperature in °C), gave an average absolute deviation of 13.0% at 77 data points of several fatty oils. The second equation, $\log \eta = 0.6298 + [273.660(t + 88.81)]$,

gave an average absolute deviation of 14.5% at 89 data points of a larger group of fatty oils ranging from almond to tallow. The two equations could be used conveniently to predict either viscosity, iodine value, or saponification value, when the other two properties were known, for design purposes.

L12 ANSWER 21 OF 29 CA COPYRIGHT 2006 ACS on STN
105:23288 Rheological properties of emulsified fats with regard to their optimum consistency. Stern, Petr; Pokorny, Jan; Dobiasova, Stanislava; Davidek, Jiri; Cmolik, Jiri (Ustav Hydrodyn., CSAV, Prague, Czech.). Prumysl Potravin, 37(1), 19-21 (Czech) 1986. CODEN: PPOTAP. ISSN: 0033-1988.
AB Basic rheol. characteristics (static and dynamic yield point and apparent viscosity) and sensory characteristics (hardness determined by cutting and spreadability with a knife) were determined at 5-25° for 2 types of com. edible emulsified fats: (1) a common semi-soft fat containing vegetable oil 30, coconut oil 10, and hydrogenated vegetable oil 60% and (2) a soft fat containing 60% vegetable oil and 40% hydrogenated vegetable oil. High correlation coeffs. were obtained between the rheol. and sensory characteristics indicating optimum properties of both types of fats. The optimum consistency was observed in the case of soft fat at lower temps. than in the case of semi-soft fat.

=> d l13 cbib,ab 17,23,28,31,32,33,39,47,51,53,60,67,100,113,128,130,134

L13 ANSWER 17 OF 134 CA COPYRIGHT 2006 ACS on STN
139:35478 Comparative studies on physical properties of vegetable oils and their blends after frying. Susheelamma, N. S.; Asha, M. R.; Ravi, R.; Kumar, A. K. Vasanth (Department of Sensory Science, Central Food Technological Research Institute, Mysore, 570013, India). Journal of Food Lipids, 9(4), 259-276 (English) 2002. CODEN: JFFLES. ISSN: 1065-7258. Publisher: Food & Nutrition Press, Inc..
AB Phys. properties of six commonly used oils and three blends consisting of three oils in each blend were studied after three successive frying of 'poories' (fried snack from fattened dough of refined wheat flour). The changes in viscosity, CIE trans-reflectance color and related parameters, UV-Visible spectra and UV-spectra of oil samples in solvent system (chloroform:methanol; 2:1, volume/volume) were studied. The results showed that viscosity and color of the oils changed to a much higher extent after first frying than subsequent fryings. The hue angle followed a similar trend. Changes in the UV-spectra in the solvent system indicated an increase in the formation of conjugated compds. after successive fryings. Peroxide values (PV) also increased after frying. Principal Component Anal. (PCA) plots of the data indicated that among oils examined groundnut oil and soy oil in combination with other oils were preferred for frying. Use of small amts. of unrefined oils (filtered) such as mustard oil or sesame oil which have a high content of natural antioxidants was beneficial as formation of conjugated compds. and increase in peroxide value was minimized after successive frying using blended oils.

L13 ANSWER 23 OF 134 CA COPYRIGHT 2006 ACS on STN
135:106667 Thickened oil compositions of edible oil. Eini, Meir; Tamarkin, Dov (Thixo Ltd., Israel). PCT Int. Appl. WO 2001050873 A1 20010719, 118 pp. DESIGNATED STATES: W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CR, CU, CZ, DE, DK, DM, DZ, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM; RW: AT, BE, BF, BJ, CF, CG, CH, CI, CM, CY, DE, DK, ES, FI, FR, GA, GB, GR, IE, IT, LU, MC, ML, MR, NE, NL, PT, SE, SN, TD, TG, TR. (English). CODEN: PIXXD2. APPLICATION: WO 2001-IL24 20010110. PRIORITY: IL 2000-133968 20000110; IL 2000-133969

20000110; US 2000-526509 20000316; IL 2000-137051 20000627; IL 2000-137052 20000627; US 2000-216162P 20000703; US 2000-653267 20000831.

AB Thickened, preferably thixotropic oil compns. are disclosed comprised of high proportions of edible oils, in particular unsatd. oils, and edible solidifying agents, in particular long-chain fatty acids and/or long-chain fatty alcs., for use in the preparation of edible foods and medicinal/therapeutic products. Further disclosed are methods for the production of the thickened, thixotropic oil compns., edible food, and medicinal/therapeutic products containing same and methods of their production and consumption.

L13 ANSWER 28 OF 134 CA COPYRIGHT 2006 ACS on STN

132:193459 Density and viscosity of vegetable oils. Rodenbush, C. M.; Hsieh, F. H.; Viswanath, D. S. (Departments of Chemical Engineering, University of Missouri-Columbia, Columbia, MO, 65211, USA). Journal of the American Oil Chemists' Society, 76(12), 1415-1419 (English) 1999. CODEN: JAOCA7. ISSN: 0003-021X. Publisher: AOCS Press.

AB A generalized method was developed to estimate the liquid d. of vegetable oils and fatty acids. The correlation for vegetable oils was based on fatty acid critical properties and composition of the oil. The correlations predicted the d. of vegetable oils and fatty acids with an average absolute deviation of 0.21 and 0.77%, resp. This method is slightly more accurate in predicting vegetable oil d. and simpler than the method of J. D. Halvorsen et al. (1993). A method is introduced that predicts viscosity from d. data, thus relating two key properties of vegetable oils.

L13 ANSWER 31 OF 134 CA COPYRIGHT 2006 ACS on STN

132:52086 The physicochemical properties of some vegetable oils. Kuliev, R. Sh.; Shirinov, F. R.; Kuliev, F. A. (Volgograd Refinery, Russia). Chemistry and Technology of Fuels and Oils (Translation of Khimiya i Tekhnologiya Topliv i Masel), 35(4), 235-237 (English) 1999. CODEN: CTFOAK. ISSN: 0009-3092. Publisher: Consultants Bureau.

AB Physicochem. properties of several vegetable oils are presented and compared with those of crude petroleum for use as lubricating oils. Properties reported include d., viscosity, viscosity index, acid number, coking capacity, flash point, pour point, refractive index, color, saponification number, ash content, corrosivity.

L13 ANSWER 32 OF 134 CA COPYRIGHT 2006 ACS on STN

131:89296 Enzymic interesterification of blends of castor oil and some oils rich in saturated fatty acids. Ghosh, Mahua; Bhattacharyya, Dipak K. (Department Chemical Technology, Oil Technology Division, Calcutta Univ., Calcutta, 700009, India). Fett/Lipid, 101(6), 214-216 (English) 1999. CODEN: FELIFX. ISSN: 0931-5985. Publisher: Wiley-VCH Verlag GmbH.

AB Interesterification of castor oil blended with some oils rich in saturated fatty acids was done with the help of 1,3-specific lipase from Mucor miehei in order to alter its viscosity characteristics and adhesion properties by the introduction of saturated fatty acid mols. The interesterification was done by an oil blend ratio of 50:50. 10% Enzyme were used. Temperature was kept at 60° under 2-5 mm Hg pressure with constant stirring, and the reactions were carried out for 6 h. The products were filtered to remove the enzyme and then analyzed for slip point, sp. gr., and kinematic viscosity. The slip point of the interesterified products was found to be much lower than the parent blend and was in the range of 15-25°. Sp. gr. and iodine value of the products were in comparison with the theor. ones. A very large depression in kinematic viscosity was found with every interesterified product from original castor oil and also from the blends at 3 different temps.

L13 ANSWER 33 OF 134 CA COPYRIGHT 2006 ACS on STN

131:56440 Physicochemical characterization of oils from some Kenyan plants.

Njagi, E. N. M.; Munyua, J. K.; Mark, A. G. (Department of Biochemistry, College of Health Sciences, University of Nairobi, Nairobi, Kenya). International Journal of BioChemiPhysics, 6 & 7(1 & 2), 55-57 (English) 1998. CODEN: IJBOEY. ISSN: 1019-7648. Publisher: Centre for Nuclear Science Techniques, University of Nairobi.

AB The physiochem. characteristics of oils extracted from fruits and nuts collected from several parts of Kenya were determined The parameters investigated included iodine value, acid value, saponification number, d., refractive index and viscosity. The iodine values were 78.05, 67.3, 83.13 and 6.98 for castor, green and purple avocado and coconut oils, resp. Acid values were between 0.840 and 2.244. Saponification nos. were 196.56, 261.80, 189.84 and 266.4 for castor, purple and green avocado and coconut oils, resp. D. values for all the oils were about the same and ranged between 0.8944 - 0.96027 gm/mL. Refractive index values were ND20, 1.4792, 1.4640, 1.4665 and ND60 1.4543 for castor, purple and green avocado oils and coconut oil, resp. Viscosities values ranged between 204.373 to 993.583 for castor and avocado oils while coconut oil was solid at room temperature The data suggests that the oils from these Kenyan plants may be ideal for industrial use. Their cultivation should therefore be encouraged in order to minimize importation of similar oils.

L13 ANSWER 39 OF 134 CA COPYRIGHT 2006 ACS on STN

129:15515 Stable coconut cream alternative. Grant, Elizabeth R.; Norton, Ian Timothy; Foster, Timothy J.; Underdown, Jeffrey; Kimsey, Ian Michel (Unilever N.V., Neth.; Unilever PLC; Grant, Elizabeth R.; Norton, Ian Timothy; Foster, Timothy J.; Underdown, Jeffrey; Kimsey, Ian Michel). PCT Int. Appl. WO 9819553 A1 19980514, 28 pp. DESIGNATED STATES: W: AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GE, GH, HU, ID, IL, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, UA, UG, US, UZ, VN, YU, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM; RW: AT, BE, BF, BJ, CF, CG, CH, CI, CM, DE, DK, ES, FI, FR, GA, GB, GR, IE, IT, LU, MC, ML, MR, NE, NL, PT, SE, SN, TD, TG. (English). CODEN: PIXXD2. APPLICATION: WO 1997-EP5921 19971021. PRIORITY: EP 1996-307975 19961104.

AB Disclosed is sterilized, water-continuous fat containing emulsion comprising: 1-30 weight%, preferably 1-20 % of a vegetable or animal fat; 0.1-5 weight%, preferably 0.2-3 % of a protein; 0-2 weight% of an emulsifier composition; 0-10 weight% of a sweetener, in particular a carbohydrate; 0.01-2 weight% of a flavor composition; 0-1500 ppm. of cations; 0-5 weight% of a thickener composition; 0.01-5 weight% of stabilizer in particulate form; which composition has a viscosity at 30 °C of 1-200 mPa.s when measured at 50s-1 and after a storage period in the range of 1-36 wk at a temperature of 30 °C shows a creaming level in the range of 0-30 %. Such emulsions were found to be pourable and also to have a good storage stability, even for a period of up to 9 mo at high temps.

L13 ANSWER 47 OF 134 CA COPYRIGHT 2006 ACS on STN

124:200581 Mechanical properties of vegetable oils and fats. Alvarado, Juan de Dios (Facultad Ciencia Ingenieria Alimentos., Univ. Tecnica Ambato, Ecuador). Grasas y Aceites (Seville), 46(4-5), 264-9 (Spanish) 1995. CODEN: GRACAN. ISSN: 0017-3495. Publisher: Instituto de la Grasa y sus Derivados.

AB Data of mech. properties are presented for crude oils from avocado pulp, lupine grain, peanuts, soybean, sesame, cotton, castor-oil, linseed, and passion fruit seeds; refined oils from sunflower, corn, peanut, olive and soybean; and cocoa, coconut, palm-oil, and kernel palm-oil fats. Correlation equations which describe the effect of temperature on the refractive index, d., viscosity, and surface tension are obtained, and values of coefficient of expansion and activation energy for flow are calculated

L13 ANSWER 51 OF 134 CA COPYRIGHT 2006 ACS on STN
120:162092 Relationship between the molecular structure and deep fat frying properties of edible oils. Kimura, Masami; Harigaya, Hideko; Yanagisawa, Tamie; Takamura, Hitoshi; Matoba, Teruyoshi (Grad. Sch. Human Cult., Nara Women's Univ., Nara, 630, Japan). Nippon Kasei Gakkaishi, 44(12), 1027-32 (English) 1993. CODEN: NKGAEB. ISSN: 0913-5227.
AB The relationship between the mol. structure and such deep fat frying properties of edible oils as oil absorption, dehydration, and oil drainage were investigated during deep fat frying by various monoacid-triacylglycerol mol. species and edible oils. As the carbon number of the fatty acid moieties of triacylglycerol increased, the initial rates of oil absorption and dehydration decreased; however, the maximal oil absorption and dehydration were similar. According to the oil drainage behavior, the oils were classified into two groups, i.e., solid fats and liquid oils. In the case of solid fats, the maximal oil drainage increased as the m.p. dropped. On the other hand, the oil drainage rate for liquid oils increased with decreasing viscosity. These results demonstrate that the mol. structure of edible oils affects the deep fat frying properties.

L13 ANSWER 53 OF 134 CA COPYRIGHT 2006 ACS on STN
118:41153 Viscosities of vegetable oils and fatty acids. Noureddini, H.; Teoh, B. C.; Clements, L. Davis (Dep. Chem. Eng., Univ. Nebraska, Lincoln, NE, 68588-0126, USA). Journal of the American Oil Chemists' Society, 69(12), 1189-91 (English) 1992. CODEN: JAOCA7. ISSN: 0003-021X.
AB Data for viscosity as a function of temperature from 24 to 110° were measured for a number of vegetable oils (crambe, rapeseed, corn, soybean, milkweed, coconut, and lesquerella) and 8 fatty acids in the range from C9 to C22. The viscosity measurements were performed according to ASTM test methods D 445 and D 446. Several correlations were fitted to the exptl. data. Correlation consts. for the best fit are presented. The correlation consts. are valuable for designing or evaluating such chemical process equipment as heat exchangers, reactors, distillation columns, mixing vessels, and process piping.

L13 ANSWER 60 OF 134 CA COPYRIGHT 2006 ACS on STN
111:59919 Interrelationships among the properties of fatty oils. Dutt, N. V. K.; Prasad, D. H. L. (Reg. Res. Lab., Hyderabad, 500 007, India). JAOCS, J. Am. Oil Chem. Soc., 66(5), 701-3 (English) 1989. CODEN: JJASDH.
AB Equations relating the properties of fatty oils, such as viscosity (η), iodine value (IV), and saponification value (SV), were developed, based on a model similar to the Antoine equation for vapor pressure. Two equations resulted. The first equation, $\log \eta = [-1.4 + 1.25\ (IV/SV)] + [500 - 375(IV/SV)]/[(t + 140) - 85(IV/SV)]$ (t = temperature in °C), gave an average absolute deviation of 13.0% at 77 data points of several fatty oils. The second equation, $\log \eta = 0.6298 + [273.660(t + 88.81)]$, gave an average absolute deviation of 14.5% at 89 data points of a larger group of fatty oils ranging from almond to tallow. The two equations could be used conveniently to predict either viscosity , iodine value, or saponification value, when the other two properties were known, for design purposes.

L13 ANSWER 67 OF 134 CA COPYRIGHT 2006 ACS on STN
102:130494 Physical properties of oils and mixtures of oils. Timms, R. E. (Kempas Edible Oil Sendirian Berhad, Johore, Malay.). JAOCS, J. Am. Oil Chem. Soc., 62(2), 241-8 (English) 1985. CODEN: JJASDH.
AB A review with 40 refs. on the d., sp. heat, heat of fusion, and viscosity of palm, palm kernel, and coconut oils and their mixts.

L13 ANSWER 100 OF 134 CA COPYRIGHT 2006 ACS on STN
71:103225 Continuous viscosity measurement in stirred vessels. Kleinschmidt, Ernst (Herbol-Werke, Herbig-Haarhaus A.-G., Cologne, Fed.

Rep. Ger.). Paint Technology, 33(9), 34-6, 39-44 (English) 1969. CODEN: PATEA2. ISSN: 0030-9524.

AB A method is described which enables the viscosity of resin melts in stirred vessels to be measured continuously during manufacture The method used a blade of magnetostrictive material vibrating at an ultrasonic frequency; damping of the blade was dependent on the viscosity of the liquid calibration curves of melt viscosity and solution viscosity were prepared by taking resin samples of different solution viscosities from the reactor and determining their melt viscosities. Resins used were a nondrying alkyd, a linseed oil alkyd, and an epoxide ester of dehydrated ricinoleic acid. In continuous measurement the turbulent flow, which causes difficulties in measurements, was converted to a laminar flow. The lower part of the probe was bent at right angles and surrounded by a guide tube which tapered towards the end of the probe. Viscosity measurements were carried out by means of the new probe on coconut oil, linseed oil, and soybean oil alkyd resins.

L13 ANSWER 113 OF 134 CA COPYRIGHT 2006 ACS on STN

63:12947 Original Reference No. 63:2308e-f The stability of oils and fats after prolonged storage in retail packs. Winter, E. (Bundesforschungsanstalt Lebensmittelfrischhaltung, Karlsruhe, Germany). Fette, Seifen, Anstrichmittel, 67(2), 124-30 (German) 1965. CODEN: FSASAX. ISSN: 0015-038X.

AB The storage properties of peanut oil, soybean oil, sunflower seed oil, and coconut oil in packages used by the trade, were studied at 0-25°. As criteria of stability, the peroxide, thiobarbituric acid, and acid values were compared with the taste, odor, and viscosity of the samples over a period of 3 years. The oxidative deterioration can be considerably reduced by sealing the containers under N or in vacuo.

L13 ANSWER 128 OF 134 CA COPYRIGHT 2006 ACS on STN

34:44676 Original Reference No. 34:6838a-b The physical properties of mixtures of coconut and castor oil. Clemente, Amando; Rillo, Socorro Univ. Philippines Nat. and Applied Sci. Bull., 7, 1319-25 (Unavailable) 1940.

AB Solns. of castor oil in coconut oil were compared with Castrol "XL" and Mobiloil "A" (cf. Medina and C., C. A. 28, 7047.6). The concentration of castor oil ranged from 5% to 100%, in steps of 5%. The sp. gr., surface tension and viscosity were measured at temps. between 30° and 95° in 5° intervals. The solidifying point was also measured. n was determined at temps. from 25° to 50° in 5° intervals. Phys. properties indicate a mixture of castor oil and coconut oil may possibly be used as a substitute for Castrol "XL" or Mobiloil "A" as a lubricating oil. 17 references.

L13 ANSWER 130 OF 134 CA COPYRIGHT 2006 ACS on STN

28:57808 Original Reference No. 28:7047f-h Physical properties of some Philippine vegetable oils. Medina, Florencio A.; Clemente, Amando (Univ. Philippines Natural and Applied Sci.). Bull., 4(No. 1), 61-91 (Unavailable) 1934.

AB The oils studied are: calumpang, cashew, coconut, kapok, lumbang, palo-maria de la playa, peanut, pili-nut, tangan-tangan, tuba, Castrol XL and Mobiloil A. Their colors, optical rotations and melting and congealing points are tabulated. Only palo-maria and tangan-tangan oils show appreciable rotation. A low congealing point seems to indicate a drying oil. All the oils are completely soluble in Et2O, C6H6, benzine, Me2CO, CHCl3, CCl4 and CS2. Only tangan-tangan oil is completely soluble in 95% EtOH even at room temperature; this is probably due to a high percentage of hydroxylated fatty acids and can be used in identifying this oil. Tables and graphs show the variation of sp. gr., n, surface tension and viscosity with temperature at 5° intervals. If Castrol XL and

Mobiloil A are taken as standards, calumpang oil has the viscosity required of a lubricating oil.

L13 ANSWER 134 OF 134 CA COPYRIGHT 2006 ACS on STN
14:12829 Original Reference No. 14:2387a-c Blended fatty food products. Schwarcman, A. US 1342827 19200608 (Unavailable). APPLICATION: US .
AB Blended fatty food products are prepared of a predetd. hardness or viscosity by forming an emulsion containing separated particles of various oils or fats of selected different m. p. A product suitable for cooking purposes may be formed as follows: Peanut oil is warmed to about 45° and thoroughly mixed with 5-8% H2O so as to reduce the oil to very small particles. The H2O may carry a small amount of an emulsifying agent such as gelatin, Irish moss, Iceland moss, casein or similar substances. After emulsification of the oil, it is mixed with 15-30% of beef stearin or other similar fat of relatively high m. p. (The percentages given are based on the total weight of the final product.) Cottonseed oil, palm oil, lard oil, butter oil or refined coconut oil may be used in making up similar products. A product resembling butter in most of its properties may be thus formed by churning together suitably selected ingredients.

=> log y

COST IN U.S. DOLLARS	SINCE FILE ENTRY	TOTAL SESSION
FULL ESTIMATED COST	63.28	319.27

DISCOUNT AMOUNTS (FOR QUALIFYING ACCOUNTS)	SINCE FILE ENTRY	TOTAL SESSION
CA SUBSCRIBER PRICE	-17.04	-23.43

STN INTERNATIONAL LOGOFF AT 09:28:15 ON 28 JUL 2006